



# VALENTINE'S DAY

## STARTER

Smoked salmon blini with fresh cheese and pistachios

## MAIN DISHES

Seafood cocktail with mango cubes and avocado mousse  
Squid-stuffed ravioli with creamy mussel billy bay sauce  
Iberian pork tenderloin tournedo with fig chutney, honey, and almonds

## DESSERT

Chocolate layers with whipped cream, red berries, and passion fruit sorbet

## DRINKS

Mineral Water, Las Campanas Rosé, Rioja Bordón  
Crianza Red Wine, Marqués de Riscal White Wine



**55€ (VAT included)**